

STATE OF SOUTH DAKOTA CLASS SPECIFICATION

Class Title: **Salad Maker**

Class Code: 70122

A. Purpose:

Prepares and serves salads and garnishes in a food service facility and cleans work areas and equipment as assigned to maintain sanitation. More experienced Salad Makers may be involved in menu planning, ordering procedures, and directing the work of other workers.

B. Distinguishing Feature:

Salad Maker specializes in preparing salads and garnishes to be used in salad bars and serving lines in a food service facility.

C. Functions:

(These are examples only; any one position may not include all of the listed examples nor do the listed examples include all functions which may be found in positions of this class.)

1. Prepares ingredients for and mixes salads; makes fillings, sauces, and gelatins to provide customers with a selection of salads.
2. Operates kitchen appliances to cook, mix, slice, or grind salad ingredients.
3. Prepares ingredients to be used the next day or in the near future to lessen the workload on busy days or for ingredients that require several days of preparation.
4. Arranges salads and garnishes on the salad bar or serving line to provide an appealing and accessible selection of salads to customers.
5. Cleans equipment and work areas to ensure an efficient and sanitary work environment.
6. Requisitions necessary supplies and equipment to ensure that all necessary ingredients and appliances are available for salad preparation.
7. Performs other work as assigned.

D. Reporting Relationships:

Typically no subordinates report to this incumbent, but the incumbent may provide work direction to coworkers.

E. Challenges and Problems:

Challenges include estimating the proper quantities to use in preparing salads to avoid shortage or leftovers; finding a use for leftovers before they spoil, and replacement items must be made if items are not delivered or are delivered damaged.

F. Decision-making Authority:

Decisions include determining how much to prepare, recipes to use, what work to do for the next day, and the use of leftovers.

Decisions referred include menu planning, cleaning assignments, special functions, special ingredients, approval of requisitions, and quality control.

G. Contact with Others:

Daily contact with coworkers and customers to serve them, biweekly contact with sales people to order supplies, and annual contact with inspectors that inspect the facility.

H. Working Conditions:

The incumbent works in a kitchen where conditions are hot, noisy, and humid. Floors are often slippery and heavy lifting of up to 75 pounds is required. Incumbents are subject to cuts and burns because they work with knives, slicers, and hot items.

I. Knowledge, Skills and Abilities:

Knowledge of:

- salad recipes and preparation of high volume batches;
- sanitation and safety practices.

Skill to:

- operate many different kitchen appliances.

Ability to:

- follow instructions and recipes;
- serve customers efficiently and courteously.